max ipa

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **66**
- SRM **12.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II Viking Malt	5 kg *(71.4%)*	79 %	22
Grain	Wiedeński Viking Malt	1 kg *(14.3%)*	80 %	9
Grain	Red Active Viking Malt	1 kg *(14.3%)*	79 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade USA (PL)	60 g	60 min	7.1 %
Aroma (end of boil)	Cascade USA (PL)	40 g	10 min	7.1 %
Aroma (end of boil)	Amarillo USA	50 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Slant	100 ml	---